



Where cooking becomes a story: Cooking Classes between history and flavour

La Locandiera Micaela opens the doors of the Relais Alberti, a timeless maison de charme where the elegance and soul of the 16th century still linger in every detail. Nestled in the ancient village of Malamocco, on the Venice Lido, the Relais Alberti offers a haven of serenity, suspended between land and sea, in one of the oldest hearts of Venice, whose origins reach back to the 4th century.



"My story begins in the kitchen of my family's pensione, where as a child I stood beside my grandmother—my first teacher—learning the secrets of Venetian and Roman tradition. From my mother, I inherited a fascination for complex recipes, a love for desserts, and the patience that every true cook must possess. For me, cooking is not just nourishment, it is a language, a way to express emotions, to travel through flavors, and to share memories. Each dish I create carries a fragment of my journey and of this extraordinary land, the Venetian Lagoon, whose essence I wish to pass on to all who come to learn my recipes."

One ingredient, from an antipasto to a dessert

An immersive culinary journey guided by Locandiera Micaela, celebrating the essence of the seasons and the richness of Venetian regional produce. In this cooking class, a single ingredient becomes the star of an entire menu — from the opening antipasto to the final dessert — revealing its versatility, character, and harmony with other local flavours.

Depending on the season, we will select one vegetable typical of our territory and transform it into four to five refined dishes, each expressing a different aspect of Venetian cuisine. Every creation is complemented by your preferred choice of protein — meat or fish — to compose a complete and well-balanced meal.

The seasonal proposals:

- in spring, tender zucchini, sweet peas, aromatic wild herbs, or delicate artichokes take centre stage;
- in summer, the vibrancy of tomatoes, bell peppers, and eggplants brings Mediterranean energy to the table;
- in fall, the warmth of pumpkin, Treviso radicchio, and chicory inspires comforting flavours;
- and in winter, we celebrate the earthy depth of cauliflower, cabbage, and Savoy cabbage, symbols of the cold season's bounty.

Throughout the class, you will learn not only the techniques behind each recipe but also the stories and traditions that link these ingredients to the land and the people who cultivate them. Each dish reflects the philosophy of Relais Alberti: a blend of authenticity, elegance, and seasonal inspiration.

At the end of the morning, you will sit down to enjoy the full menu you have prepared, accompanied by a selection of local wines chosen to enhance the flavours of your creations.

Duration: Approximately 4 hours

Price: € 160 per person (minimum of 2 participants)

Includes: Hands-on cooking class, all ingredients, lunch with the prepared dishes

accompanied by selected wine pairings

Options: Available in vegan, vegetarian and gluten-free versions upon request



Gnocchi: tradition, texture, and taste

Join Locandiera Micaela for a hands-on experience dedicated to one of Italy's most beloved comfort foods: gnocchi. This class celebrates the art of transforming simple ingredients into soft, delicate dumplings that capture the very heart of Italian home cooking.

You will discover the secrets behind four different types of gnocchi:

- classic potato gnocchi, light and tender;
- delicate spinach and ricotta gnocchi, with a subtle, creamy texture;
- traditional semolina gnocchi alla Romana, golden and fragrant;
- and sweet, velvety pumpkin gnocchi, perfect for autumnal tables.

Each variety will be paired with its own signature sauce, drawing on the best of Venetian and Italian tradition. Whether you prefer rich meat-based ragùs, refined fish sauces, or balanced vegetable condiments, you'll learn how to enhance the natural character of each type of gnocco. Under Locandiera Micaela's guidance, you will gain insights into the importance of ingredient quality, dough consistency, and cooking timing — those subtle details that make the difference between ordinary and extraordinary. Beyond technique, the lesson invites you to appreciate the cultural significance of gnocchi: a dish that brings families together around the table, simple yet profoundly satisfying.

At the end of the session, you'll savour your creations during a convivial lunch, paired with a selection of local wines to complement the flavours of each dish.

Duration: Approximately 4 hours

Price: € 160 per person (minimum of 2 participants)

Includes: Hands-on cooking class, all ingredients, lunch with the prepared dishes accompanied by selected wine pairings

Options: Available in vegan, vegetarian and gluten-free versions upon request



Home-made Pasta: the art of italian craftsmanship

Experience the timeless pleasure of fresh pasta in a hands-on class led by Locandiera Micaela, where tradition, creativity, and flavour come together in perfect balance. This course invites you to explore one of Italy's most iconic culinary arts — the making of handcrafted pasta, entirely from scratch.

You will learn the fundamentals of pasta dough: how to measure and blend the right proportions of flour and eggs, how to knead for elasticity, and how to achieve the perfect texture that defines authentic Italian pasta. Step by step, you will prepare four distinct types and shapes, discovering how form and filling influence both flavour and presentation.

Your journey will include:

- Half-moon ravioli with seasonal fillings, elegant and delicate;
- Tortelloni and tortellini, rich symbols of Italian heritage;
- and tagliatelle, the quintessential ribbon pasta, simple yet endlessly versatile.

Each pasta will be paired with a homemade sauce, crafted with ingredients that reflect the Venetian seasons — from hearty meat ragùs to fragrant fish sauces and vibrant vegetable condiments. Throughout the lesson, Locandiera Micaela shares her techniques, her passion, and her stories, transforming the cooking process into an act of artistry.

After the workshop, participants will enjoy a relaxed lunch, tasting all the dishes prepared during the class, accompanied by a selection of wines that highlight the subtle differences in texture and taste.

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Options: Available in vegan, vegetarian and gluten-free versions upon request



Venetian Cicchetti: the flavours of the Lagoon

Discover the soul of Venetian cuisine through its most beloved and convivial expression: the cicchetti. Under the guidance of Locandiera Micaela you will learn to prepare these elegant small plates, the Venetian answer to Spanish tapas, that bring together history, creativity, and the bounty of the lagoon.

In this hands-on class, you'll recreate traditional recipes alongside contemporary reinterpretations, mastering both the techniques and the delicate balance of flavours that define these miniature works of art. Each cicchetto tells a story, of fishermen, merchants, and family gatherings in the city's ancient bacari.

Your menu may include:

- Sardines in saor with Treviso radicchio and sage, a classic harmony of sweet and sour;
- Shrimps and creamy polentina, smooth and comforting;
- Scallops and mussels au gratin, golden and fragrant from the oven;
- Baccalà mantecato and dentex spreads, light and sophisticated on crostini;
- and folpetti and canocchie, tender cuttlefish and mantis shrimps, symbols of the Venetian sea.

Beyond cooking, this class celebrates the art of conviviality, the pleasure of sharing, tasting, and composing a mosaic of flavours that together evoke the rhythm of life in Venice. With Locandiera Micaela's guidance, you will refine your skills in both preparation and presentation, learning how to balance taste, texture, and aesthetics for a truly authentic cicchetti experience.

Afterwards, enjoy a generous tasting lunch, served with a selection of local wines, in the intimate setting of Relais Alberti's barchessa or sala Camino, depending on the season.

Duration: Approximately 4 hours

Price: € 160 per person (minimum of 2 participants)

Includes: Hands-on cooking class, all ingredients, lunch with the prepared dishes accompanied by selected wine pairings

Options: Available in vegan, vegetarian and gluten-free versions upon request



Finger Food: elegance in every bite

Join Locandiera Micaela for a refined and creative cooking experience dedicated to the art of finger food, small in size yet rich in flavour, colour, and imagination. Perfect for stylish aperitifs or elegant private gatherings, this class reveals how beauty and taste can harmoniously coexist in every bite.

You will learn the essential techniques behind preparing and presenting an array of bite-sized delicacies, focusing on balance, texture, and aesthetic composition. The lesson will guide you through the fundamentals of miniature savoury pastries, delicate canapés, colourful vegetable bites, and refined fish or meat morsels, all designed to surprise and delight your guests.

Alongside practical skills, Locandiera Micaela shares her insights on pairing ingredients, creating visual harmony, and organising beautiful buffets that celebrate the joy of entertaining.

The experience blends professional precision with the warmth of home cooking, ensuring that every creation reflects both elegance and personality.

Participants will also explore how to adapt traditional Venetian recipes into modern finger food, discovering the creative potential of local ingredients such as radicchio, lagoon fish, and artisanal cheeses. Each preparation will be small yet expressive, turning simplicity into sophistication.

After the class, enjoy a tasting lunch featuring your own creations, served with a selection of wines chosen to complement their variety of flavours and textures.

Duration: Approximately 4 hours

Price: € 160 per person (minimum of 2 participants)

Includes: Hands-on cooking class, all ingredients, lunch with the prepared dishes accompanied by selected wine pairings

Options: Available in vegan, vegetarian and gluten-free versions upon request



Tailor-Made Cooking Class: from the market to the table

Embark on a truly personal culinary journey with Locandiera Micaela, who will guide you through every step, from selecting the freshest ingredients at the local market to transforming them into an unforgettable meal at Relais Alberti. This class is an invitation to discover the essence of Venetian gastronomy through your own curiosity and creativity.

The experience begins in the morning with a visit to the local market and, depending on the day, to the fish vendor, where Locandiera Micaela will introduce you to her trusted suppliers and seasonal treasures. Together, you will explore the colourful stalls brimming with vegetables, herbs, fish, and cheeses, learning how to choose ingredients based on freshness, aroma, and origin — the foundation of authentic Italian cuisine.

Back at Relais Alberti, guided by Locandiera Micaela, you will design a bespoke menu inspired by the products you have selected and by your personal tastes. Whether you prefer seafood or meat, traditional recipes or contemporary touches, every dish will reflect the season and your own sense of discovery.

This immersive experience is ideal for those who wish to understand not only how to cook, but why, connecting flavours to their stories and ingredients to the people who nurture them. It's a celebration of the Italian approach to food: respect for nature, time, and conviviality.

After the lesson, you will enjoy your creations in a relaxed tasting lunch paired with a selection of local wines, perfectly chosen to enhance the flavours of your menu.

La Locandiera Micaela recommends booking this class on a Tuesday or Friday, when the local market offers the finest selection of fresh ingredients.

Duration: Approximately 4 hours

Price: € 160 per person (minimum of 2 participants)

Includes: Hands-on cooking class, all ingredients, lunch with the prepared dishes accompanied by selected wine pairings

Options: Available in vegan, vegetarian and gluten-free versions upon request

